





## ENTRÉES

dover sole ..... 72 brown butter, asparagus	chilean sea bass.....57 yuzu butter, haricots verts
ora king salmon* .....49 sweet peas, fava beans, lemon beurre blanc	rack of colorado lamb* ..... 72 red wine date jus, rosemary
roasted chicken ..... 41 maitake, shallots, foie gras jus	twin lobster tails ..... 86 drawn butter, lemon

## STEAKS

8 oz. filet mignon* ..... 57	14 oz. prime dry aged ny strip* ..... 72
12 oz. filet mignon* ..... 82	18 oz. prime dry aged bone-in ny strip* .... 78
18 oz. prime dry aged ribeye* ..... 88	28 oz. prime dry aged porterhouse* ..... 120

50 oz. prime tomahawk\*

225

## WAGYU SELECTIONS

8 oz. ribeye cap* snake river farms, idaho, usa	84
8 oz. filet mignon* westholme ranch, queensland, australia	88
18 oz. ribeye* westholme ranch, queensland, australia	125
8 oz. takamori strip* yamaguchi prefecture, japan	205
8 oz. sanuki strip* kagawa prefecture, japan	215
5 oz. authentic kobe strip* hyogo prefecture, japan	200

### STEAK ENHANCEMENTS

half maine lobster 26 foie gras 20 jumbo lump crab oscar 24

SAUCES au poivre, red wine, béarnaise 6

## SIDES

whipped potatoes 13	grilled asparagus 16	french fries 12
creamed spinach 15	mushrooms & shallots 15	baked idaho potato 12
bacon mac & cheese 17	haricots verts 14	truffle potato gratin 18

\*Consumer Information: There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness; especially if you have certain medical conditions. 07.11.24

